

---

# **Snickerdoodles**

---

- 3<sup>3</sup>/<sub>4</sub> cups all-purpose flour**
- <sup>1</sup>/<sub>2</sub> teaspoon baking soda**
- <sup>1</sup>/<sub>2</sub> teaspoon cream of tartar**
- 1 cup butter or margarine**
- 2 cups sugar**
- 2 eggs**
- <sup>1</sup>/<sub>4</sub> cup milk**
- 1 teaspoon vanilla**
- 3 tablespoons sugar**
- 1 teaspoon ground  
cinnamon**

Oven 375°

Grease a cookie sheet. Stir together flour, soda, cream of tartar, and <sup>1</sup>/<sub>2</sub> teaspoon salt. Beat butter for 30 seconds; add the 2 cups sugar and beat till fluffy. Add eggs, milk, and vanilla; beat well. Add dry ingredients to beaten mixture, beating till well combined. Form dough into 1-inch balls; roll in a mixture of the 3 tablespoons sugar and the cinnamon. Place balls 2 inches apart on a cookie sheet; flatten slightly with the bottom of a drinking glass. Bake in a 375° oven about 8 minutes or till light golden. Makes about 66.